ZANUSSI

GAS HOBS

ZGF 981
ZGF 991

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance

AU

⚠ Important Safety Information

You MUST read hese warnings carefully before installing or using the hob. If you need assistance, contact our local Customer Care Department

Installation

- This hob must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant Australian Standards.
- Any gas installation must be carried out by a registered installer.
- Remove all packaging before using the hob.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the hob in any way.
- The appliance must be installed at a minimum distance of cm.50 from curtains or other combustible material.
- Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

Child Safety

- The appliance is not intended for use by young children or infirm persons without supervision.
- This hob is designed to be operated by adults. Do not allow children to play near or with the hob.
- The hob gets hot when it is in use.
- Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the hob.

During Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the hob for a long period of time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this hob if it is in contact with water. Do not operate the hob with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.
- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.
- Never leave the hob unattended when cooking with oil and fats.
- Never use plastic or aluminium foil dishes on the hob.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the hob unit.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

Service

- This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

⚠ Safety Instructions

Step by step instructions for an operation

Hints and Tips

Environmental Information

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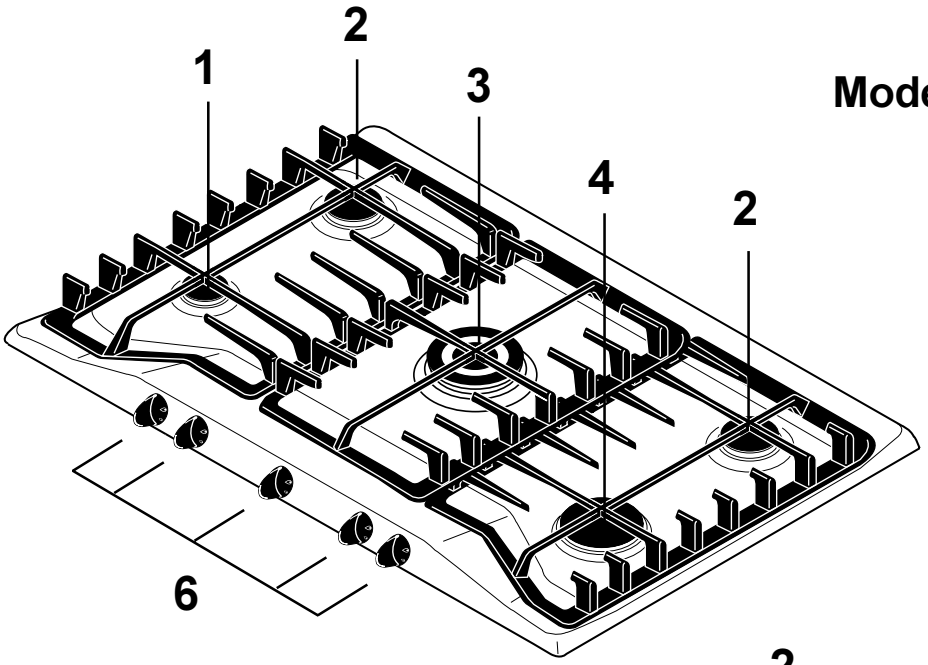
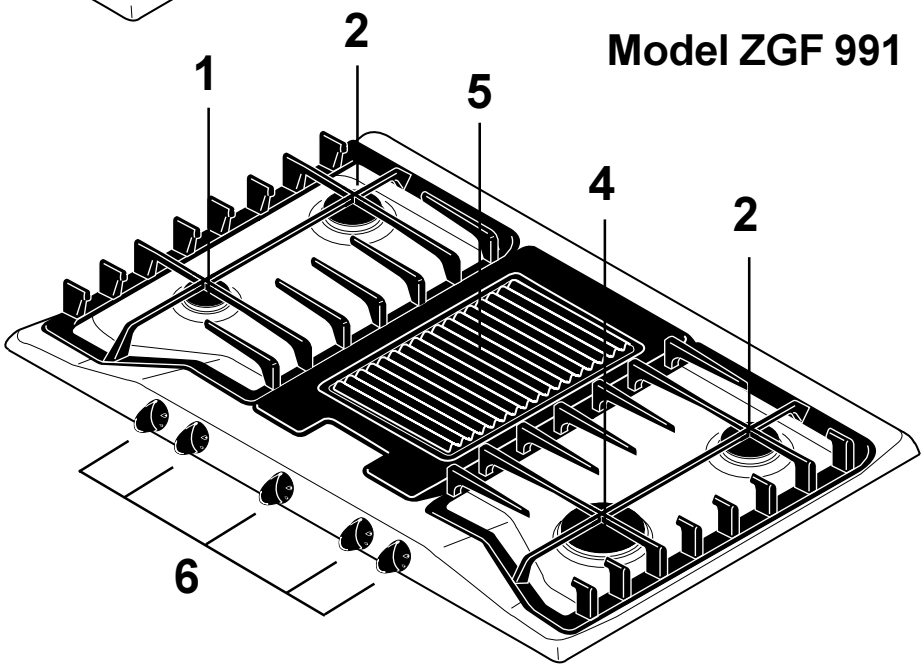
Description of the Hobs



Model ZGF 981



Model ZGF 991

1. Auxiliary Burner
2. Semi-rapid Burners
3. Triple crown Burner
4. Rapid Burner
5. Electric Broiler
6. Control knobs

Operation

Hob burners

To light a burner:

- push in the relevant control knob and turn it anticlockwise to maximum position;
- upon ignition, keep the knob pushed down about **5 seconds**. This will allow the "thermocouple" (Fig. 1 - letter D) to be heated and the safety device to be switched off, otherwise the gas supply would be interrupted.
- then adjust the flame as required.

If the burner does not ignite, turn the control knob to zero, and try again.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table on the right).

If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.

Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

If the control knobs become difficult to turn, please contact your local Service Force Centre.

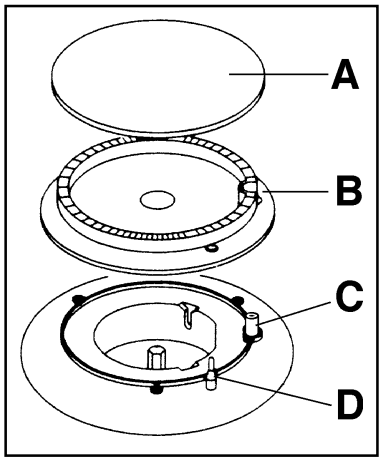


Fig. 1

A - Burner cap
B - Burner crown
C - Ignition candle
D - thermocouple

Burner	minimum diameter	maximum diameter
Ultra-rapid (Triple crown)	180 mm.	260 mm.
Large (rapid)	180 mm.	260 mm.
Medium (semi-rapid)	120 mm.	220 mm.
Small (Auxiliary)	80 mm.	160 mm.

The Hob Broiler (mod. ZGF 991)

The appliance is supplied with an electric broiler situated in the central zone of the hob.
To switch on the broiler, turn the relevant control knob to the required heat setting. The control knob is numbered 0 (OFF) - 8 (Maximum).

The broiler may smoke a little and produce a slightly unpleasant odour when used for the first time. This is quite normal and will disappear after a few minutes.

Preheat the broiler on a full setting for 15 minutes, then adjust the heat setting as desired.

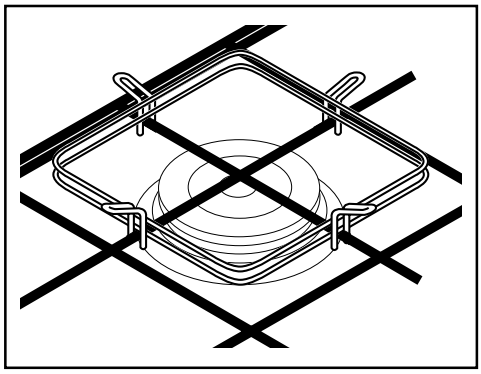
Suggestions for the correct setting of the broiler are given in the table below. The settings and cooking times are intended as a guide only. It may be necessary to increase or decrease the temperatures to suit individual preferences and requirements. When cooking fat foods (bacon, sausages, etc.) it is recommended to use intermediate settings in order to avoid smoke.After switching off the broiler, especially after long cooking sessions, its front part will remain hot for at least 45 minutes. Always use oven gloves to remove and replace food on the broiler.

Type of food	Quantity Gr.	Pieces	Temperature Setting	Pre-heat minutes	Cooking time (in minutes)	
					Upper side	Lower side
Sausages	500 c.ca	6	4	15	8-10	6-8
Pork chops	400 c.ca	4	6	10	5-6	5-6
Bacon	400 c.ca	4	4	15	4-5	4-5
Aubergine	-	-	6	10	6-7	5-6
Peperoni	-	-	6	10	7-8	6-7
Zucchini	-	-	4	10	4-5	3-4
Chicory	-	-	4	10	4-5	3-4
Polenta	500	-	6	15	8-10	6-8
Stale bread	-	6 slices	6	10	6-7	5-6
Dry bread	-	6 slices	6	10	5-6	3-4

Using the Wok Stand (mod. ZGF 981)

A wok stand is provided to enable you to use a round bottomed wok on the hob. The wok stand must only be used on the triple crown burner, and should not be used with any other type of wok or pan.

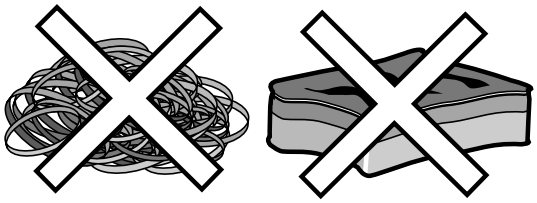
When fitting the wok stand, ensure the recesses in the frame fit securely onto the bars of the pan supports, as shown in the diagram.

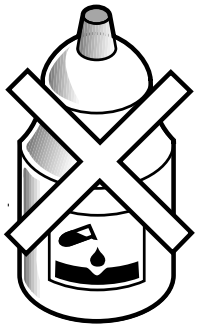


Maintenance and Cleaning

Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.





The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.

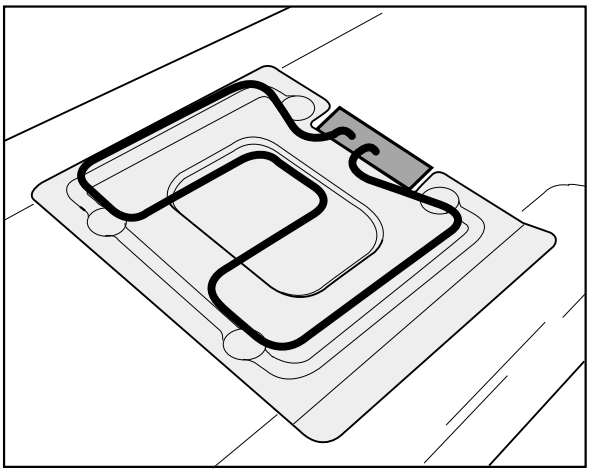
The Burners

The burner caps and crowns can be removed for cleaning. Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.

Ignition candle

The electric ignition is obtained through a ceramic "candle" and a metal electrode (Fig. 1 - letter **C**). Keep these components well clean, to avoid difficult lighting, and check that the burner crown holes are not obstructed.



The electric broiler (mod. ZGF 991)

Always clean the hob broiler after it has cooled down using a soft cloth well wrung out in warm water.

Dry the broiler before using it. From time to time it will be necessary to oil the broiler when it is still warm, using a little vaseline or food oil.

Important! For the proper functioning of the broiler, refit its screen (as shown in the relevant diagramm).

Wok Stand (mod. ZGF 981)

The Wok Stand is dishwasher proof. If washing it by hand, take care when drying it as the enamelling process occasionally leaves rough edges. If necessay, remove stubborn stains using a paste cleaner.

Cast Iron Pan Supports

The hob has cast iron pan supports.
Take care when removing them. They are fair heavy and could damage the hob or your kitchen furniture if you let them fall down.
To keep the pan supports in the correct position, they are hooked into hinges at the back of the hob. When removing the pan supports, lift them up as shown in the diagram (Fig. 2). Never turn the pan supports on the hinges, this could damage them.
Wash the pan supports using hot soapy water. If necessary, a paste cleaner or a soap impregnated steel wool pad can be used with caution.

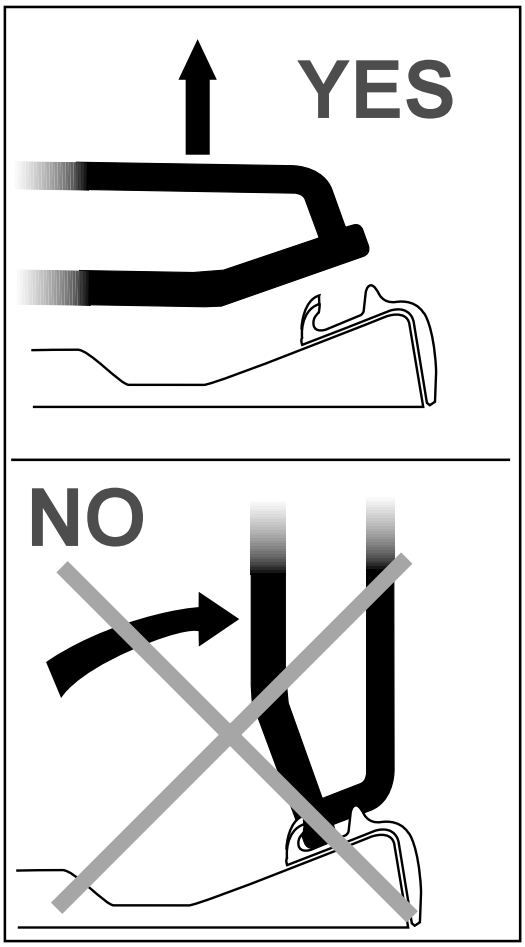


Fig. 2

Something Not Working?

If the hob is not working correctly, please carry out the following checks before contacting your local Service Force Centre.

SYMPTOM	SOLUTION
■ There is no spark when lighting the gas	◆ Check that the unit is plugged in and the electrical supply is switched on ◆ Check that the RCCB has not tripped (if fitted) ◆ Check the mains fuse has not blown ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
■ The gas ring burns unevenly	◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your Service Centre.

For your nearest Authorised Service Centre please contact:

Electric Blue Service & Installation P/L

324 Frankston Dandenong Rd,

Dandenong. VIC 3175

Phone: 1300 654 488

Instructions for the Installer

Engineers technical data

OVERALL DIMENSIONS

Width: 860 mm.
Depth: 510 mm.

CUT OUT DIMENSIONS

Width: 830 mm.
Depth: 480 mm.

SUPPLY CONNECTIONS

Gas:
RC 1/2 inch (1/2 inch male) Rear right hand corner

Electric: 230-240V 50Hz supply

Electric Broiler 1,05 kW

Gas burners position

Semi rapid gas burner Rear left and rear right

Auxiliary gas burner Front left

Rapid gas burner Front right

Triple crown gas burner Central

APPLIANCE GAS SUPPLY: Natural gas 1.0 kPa
U-LPG 2.75 kPa

TYPE OF GAS	TYPE OF BURNER	NOZZLE MARKS 1/100 mm	NOMINAL GAS CONSUMPTION MJ/h	NOMINAL PRESSURE kPa
NATURAL GAS	Triple Crown	1.57	13.00	1.00
	Rapid (large)	1.50	11.00	
	Semi-rapid (medium)	1.11	6.80	
	Auxiliary (small)	0.89	3.80	
U-LPG	Triple Crown	0.97	13.00	2.75
	Rapid (large)	0.93	11.00	
	Semi-rapid (medium)	0.71	6.30	
	Auxiliary (small)	0.55	3.80	

Burner	**Dia. Tap By-pass 1/100 mm**
Auxiliary	28
Semi-rapid	35
Rapid	42
Triple crown	42
Aeration adjustment	none

Important safety requirements

Important

This cooker must be installed by **qualified personnel**. The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

Regulations

This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS5601 (AG601) and any other relevant statutory regulations.

Data label

The data label is located centrally on the back frame of the appliance. This appliance is suitable for Natural or Universal LPG. Ensure that the gas supply matches the data label. A duplicate of the data label is supplied in the packaging of the user manual and must be attached to readily accessible adjacent surfaces of the appliance.

Ventilation

Ventilation must be in accordance with AS5601 (AG601) Installation Code. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Connection to the gas supply

Gas connection must be carried out in conformity with the regulations in force. The appliance leaves the factory tested and regulated for the type of gas indicated on the plate which is situated in the lower position near the gas connection tube. Ascertain that the type of gas with which the appliance will be supplied is the same as that indicated on the plate.
If different carry out all the operations according to the indications cited in the paragraph "adaption to different types of gas".
For a maximum output and minimum consumption ascertain that the pressure of the gas used has the values indicated in the table of "burner characteristics".

The joint is mounted on the intake area of the pipe, fitted with a filleted nut G 1/2, between the sealing components. Screw the parts without forcing, turn the joint in the direction required and then tighten everything.

Connection

Carry out the connection to the gas plant **only by means of a rigid metallic pipe** conforming to the regulations in force. This appliance is not suitable for connection with a hose assembly.
The joint for the entry of gas into the appliance is threaded R 1/2 tapered.
Carry out the connection avoiding any type of stress on the appliance.
Natual gas appliances must be fitted with a pressure regulator and be installed at the inlet connection. The gas pressure must then be set as a part of the commissioning procedures.
For U-LPG the pressure adjustment is made via the regulator fitted at the domestic cylinder. The natural gas regulator and U-LPG pressure test point must be accessible with the appliance installed.

Location

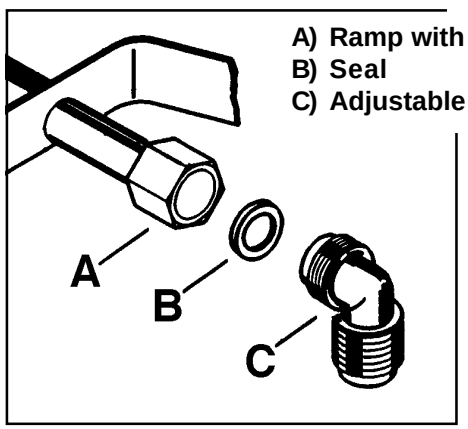
Choose a location free of draughts and open doors and clear of combustible materials or other fire hazards such as curtains, etc. The location should ensure convenience of operation and service. Any adjacent wall surface situated within 200mm from the edge of any hob burner and above the height of the hob must be a suitable non-combustible material for a height of 150 mm for the entire depth and width of the cooker.
Any combustible material above the hotplate must be at least 650 mm above the top of the hob and no construction shall be within 450 mm above the top of the burner.
A minimum distance of 100 mm. must be left between the side edges of the hob and any adjacent cabinets or walls.

Important

Upon completion of installation, always check:

- that all the joints are completely sealed by using a soapy solution, never a flame;
- that the gas pressure has been regulated to 1.00kPa for Natural Gas and 2.75kPa for Universal-LPG. The pressure test point is located on the regulator for Natural Gas models or at the top left hand rear of the cooker for U-LPG models. The pressure should be measured and adjusted with the Wok burner on high flame;
- that the automatic ignition system is operating satisfactory on all burners, both individually and in combination;
- that the burners operate correctly, are stable, without yellow tipping or excessive noise on high and low flame.

Then demonstrate to the customer the appliance operation and leave these instructions.



A) Ramp with ending nut
B) Seal
C) Adjustable connection

Fig. 3

Electrical connections

The appliance is designed to be connected to 230-240 V monophase electricity supply.
The connection must be carried out in compliance with the laws and regulations in force.
Before the appliance is connected:

1) check that the main fuse and the domestic installation can support the load (see the rating label);
2) check that the power supply is properly earthed in compliance with the current rules;
3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the furniture unit.

The appliance is supplied with a connection cable provided with a plug, able to support the load marked on the identification plate. The plug has to be fitted in a proper socket.
If connecting the appliance directly to the electric system, it is necessary that you install a double pole switch between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The connection cable has to be placed in order that, in each part, it cannot reach a temperature 50 °C higher than the room temperature.
The brown coloured phase cable (fitted in the terminal block contact marked with "L") must always be connected to the network phase.

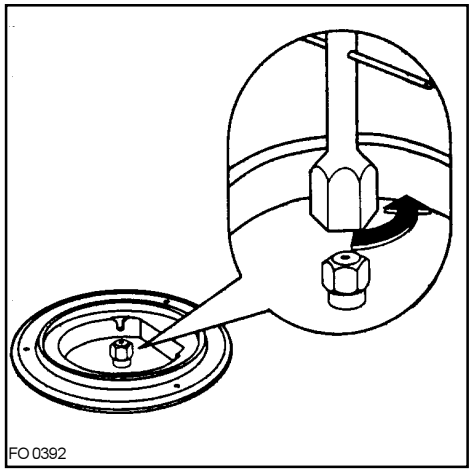
Adaptation to different types of gas

WARNING: Servicing shall only be carried out by authorised personnel.

Substitution of the nozzles

- Remove all pan supports, burner caps, rings and crowns;
- With a tubular spanner no. 7 unscrew and remove (see diagram) the nozzles substituting them with those corresponding to the type of gas used (see Technical data);
- Remount the parts carrying out the operations described in reverse. Upon completion remove existing gas type label and stick the relevant gas type label near the gas supply pipe.

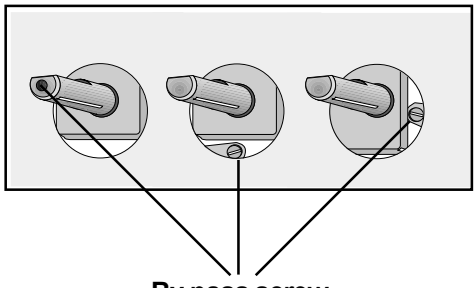
If the pressure of gas used is different (or variable) from that foreseen an appropriate pressure regulator should be installed on the entry tube. In case pressure regulators for U-LPG are used these should conform to the regulations in force.



Regulation of the minimum

To regulate the minimum:

- bring the tap to the minimum flame position.
- extract the knob.
- in case of conversion from natural gas to U-LPG, tightly screw the by-pass screw (see diagram);
- when converting from U-LPG to natural gas unscrew about ½ turn by-pass screw, until a regular small flame is reached.
  Finally check that by quickly turning the tap from the maximum position to the minimum position the burner is not extinguished; remount the parts carrying out the operations described in reverse.



By pass screw

Building In

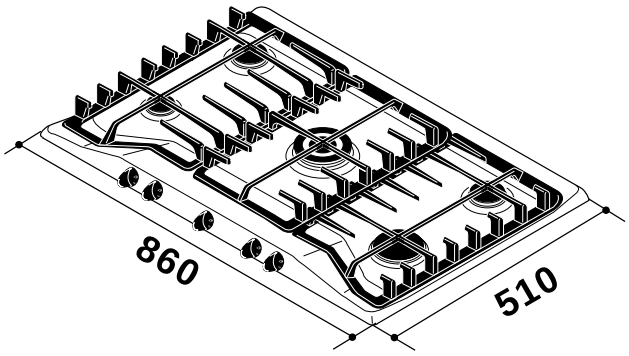


Fig. 4

These hobs can be inserted in a built-in kitchen unit whose depth is between 550 and 600 mm. The hobs dimensions are shown in Fig. 4.

Cut Out Size

The dimensions of the cut-out are given in the diagram.

Rectangular cut-out size for hob

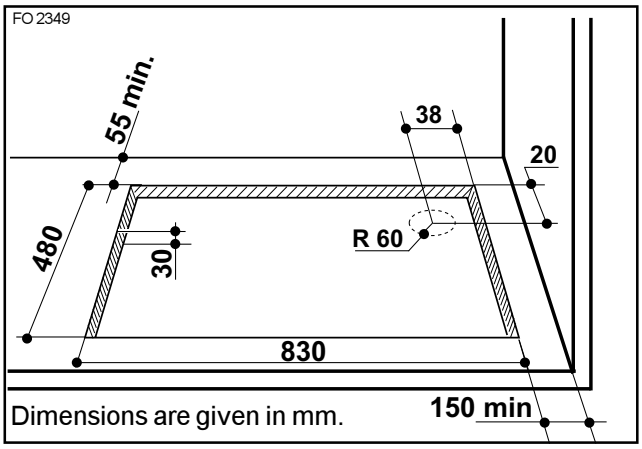


Fig. 5

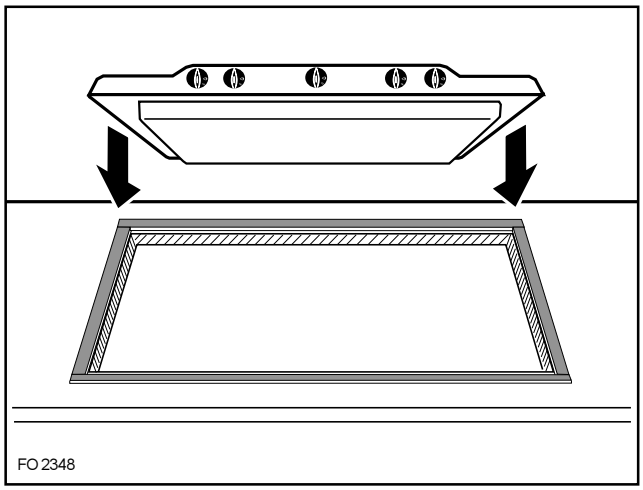


Fig. 6

Fitting the Hob into the worktop

☞ Carry out the building in of the hob as follows:

- put the seals supplied with the hob on the edges of the cut out, as shown in the diagram, taking care that the seals meet without overlapping;
- place the hob in the cut out, taking care that it is centred;
- fix the hob with the relevant fixing clamps and screws, as shown in the diagram. When the screws have been tightened, the excess seal can be removed.

The edge of the hob forms a double seal which prevents the ingress of liquids.

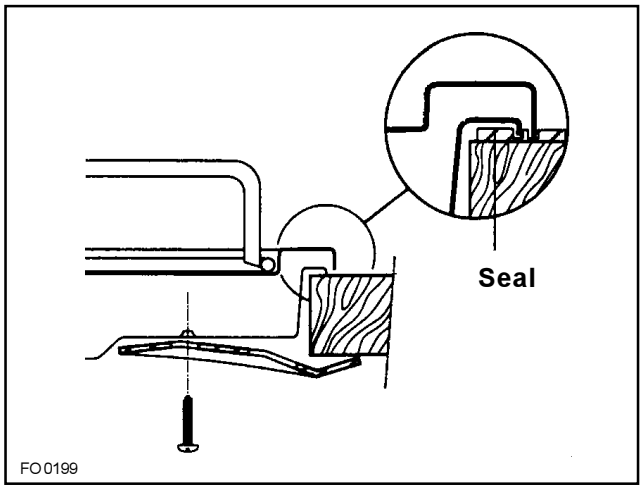


Fig. 7

Possibilities for insertion

Kitchen unit with door

Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated.
The panel below the hob (Fig. 8-a) is essential to prevent access to the hot hob surface, as per warning label.
The panel fitted under the hob should be easily removable to allow an easy access if a technical assistance intervention is needed.

Kitchen unit with oven

The hob recess dimensions must comply the indication given in Figs. 9 and 12 and must be provided with brackets to allow a continuous supply of air.
To avoid overhating, the building in should be carried out as shown in Figs. 10 e 11.
The hob's electric connection and the oven's one must be carried out separately, both for safety reasons and to allow the oven to be easily taken off the unit.
Hanging furniture units or hoods must be placed at 650 mm. minimum from the hob (Fig. 13).

Fig. 8

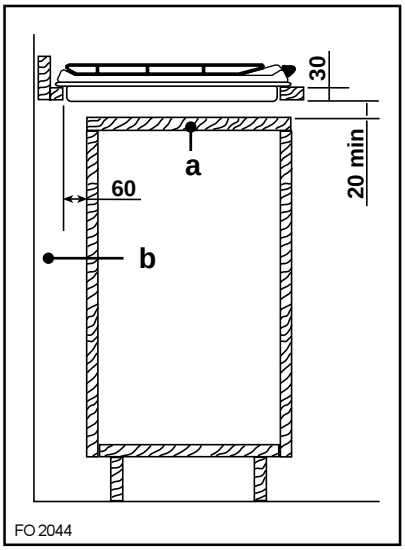
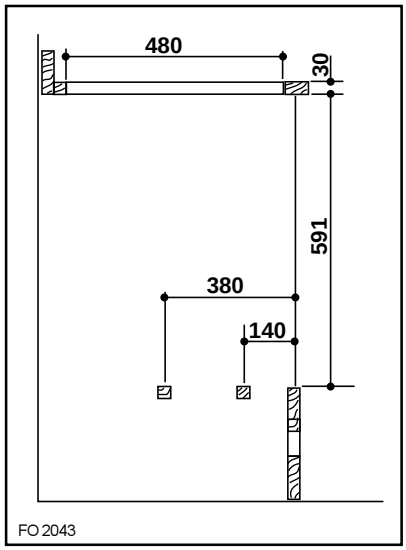


Fig. 9



a) Removable panel
b) Space possibly useful for connections

Fig. 10

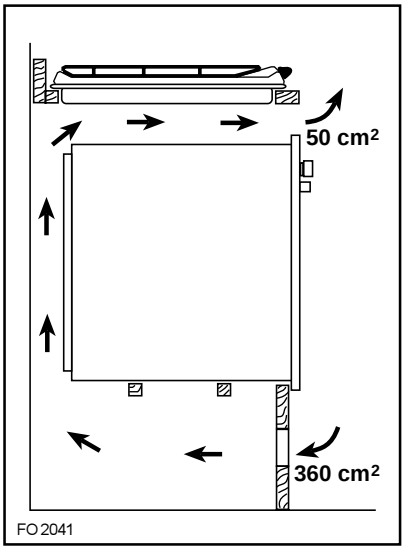


Fig. 11

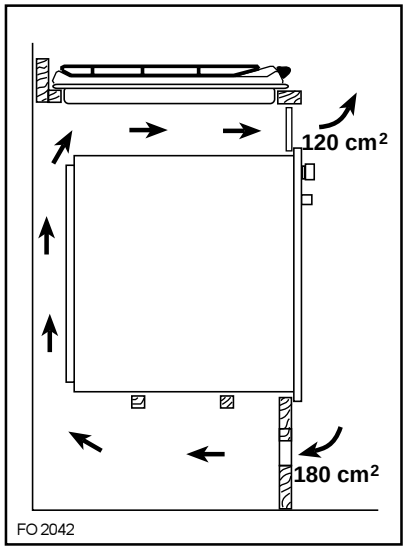


Fig. 12

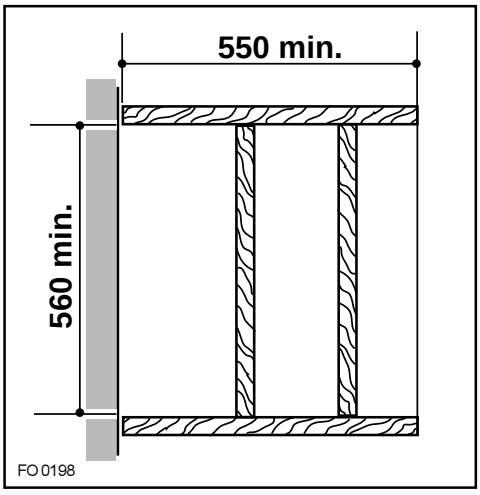
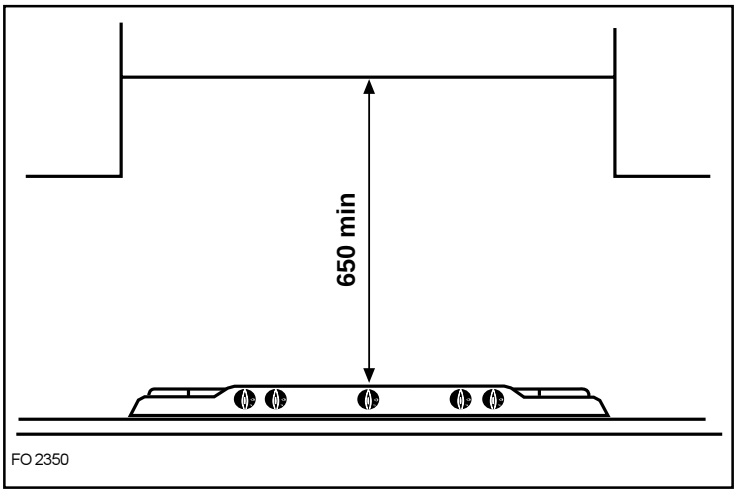


Fig. 13



Grafiche MDM - Forlì

From the Electrolux Group. *The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.